	FILE 'HCAPL	US' ENTERED AT 12:24:43 ON 09 JUN 2010
L1	307	S MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE)
L2	5 :	S (MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE) OR OLIGOMANN
L3	156	S CASEINOGLYCOMACROPEPTIDE OR CASEINGLYCOMACROPEPTIDE OR (CASEI
L4	900941	S BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR S
L5	903112	S BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR S
L6	17	S L3 AND L5

=> file hcaplus
COST IN U.S. DOLLARS

FULL ESTIMATED COST

SINCE FILE TOTAL ENTRY SESSION 0.22 0.22

FILE 'HCAPLUS' ENTERED AT 12:24:43 ON 09 JUN 2010 USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT. PLEASE SEE "HELP USAGETERMS" FOR DETAILS. COPYRIGHT (C) 2010 AMERICAN CHEMICAL SOCIETY (ACS)

Copyright of the articles to which records in this database refer is held by the publishers listed in the PUBLISHER (PB) field (available for records published or updated in Chemical Abstracts after December 26, 1996), unless otherwise indicated in the original publications. The CA Lexicon is the copyrighted intellectual property of the American Chemical Society and is provided to assist you in searching databases on STN. Any dissemination, distribution, copying, or storing of this information, without the prior written consent of CAS, is strictly prohibited.

FILE COVERS 1907 - 9 Jun 2010 VOL 152 ISS 24
FILE LAST UPDATED: 8 Jun 2010 (20100608/ED)
REVISED CLASS FIELDS (/NCL) LAST RELOADED: Apr 2010
USPTO MANUAL OF CLASSIFICATIONS THESAURUS ISSUE DATE: Apr 2010

HCAplus now includes complete International Patent Classification (IPC) reclassification data for the second quarter of 2010.

CAS Information Use Policies apply and are available at:

http://www.cas.org/legal/infopolicy.html

This file contains CAS Registry Numbers for easy and accurate substance identification.

=> s mannooligosaccharide or (manno oligosaccharide)

271 MANNOOLIGOSACCHARIDE

2866 MANNO

34983 OLIGOSACCHARIDE

44 MANNO OLIGOSACCHARIDE

(MANNO(W)OLIGOSACCHARIDE)

L1 307 MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE)

=> s (mannooligosaccharide or (manno oligosaccharide) or oligomannose or (mannose(3a)oligosaccharide))(4a)(methyl or methylated or methylation)

271 MANNOOLIGOSACCHARIDE

2866 MANNO

34983 OLIGOSACCHARIDE

44 MANNO OLIGOSACCHARIDE

(MANNO(W)OLIGOSACCHARIDE)

376 OLIGOMANNOSE

47009 MANNOSE

34983 OLIGOSACCHARIDE

1148205 METHYL

L2

45992 METHYLATED

110001 METHYLATION

5 (MANNOOLIGOSACCHARIDE OR (MANNO OLIGOSACCHARIDE) OR OLIGOMANNOSE OR (MANNOSE(3A)OLIGOSACCHARIDE))(4A)(METHYL OR METHYLATED OR METHYLATION)

- ANSWER 1 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN L2
- Immunoassay kits for detection of α -fetoprotein fractions TI
- A kit for detection of α -fetoprotein (AFP) fractions (cancer marker) AB in body fluids consists of (1) lectin-containing agarose gel, (2) anti-AFP antibody immobilized on nitrocellulose membranes, (3) monosaccharides or oligosaccharides which specifically interact with the lectin, (4) anti-AFP antibody prepared by immunization of another animal species, (5) enzyme-labeled antibodies to the Iq, and (6) chromogen substrates for the enzyme. The lectin is concanavalin A, lentil lectin A, or kidney bean lectin. The monosaccharide is α - methyl-D-mannoside, glucose, or mannose and the oligosaccharide is maltose.
- 1987:210590 HCAPLUS <<LOGINID::20100609>> ΑN
- 106:210590 DN
- OREF 106:34093a,34096a
- Immunoassay kits for detection of α -fetoprotein fractions ΤI
- Takeda, Kazuhisa; Taga, Hiroko; Hirai, Hidematsu IN
- PA
- SO Jpn. Kokai Tokkyo Koho, 7 pp. CODEN: JKXXAF
- DT Patent
- LA Japanese
- FAN.CNT 1

PA'	TENT NO.	I	KIND 1	DATE	Al	PPLICA		DATE		
					_					
PI JP	61292062		A	19861222	J1	9 1985	5-1239	969		19850606
PRAI JP	1985-123969		:	19850606						
OSC.G	2 THERE	ARE 2	CAPLUS	RECORDS	THAT	CITE	THIS	RECORD	(2	CITINGS)

- ANSWER 2 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN L2
- ΤI 3-O-Methylation of mannose residues. A novel reaction in the processing of N-linked oligosaccharides occurring in Mucor rouxii
- AΒ Yeast- and mycelial-form cells of the dimorphic fungus M. rouxii incubated with [U-14C]glucose synthesized Man-P-dolichol, Glc-P-dolichol, and Glc3Man9GlcNAc2-P-P-dolichol. The oligosaccharides that migrated apparently as single substances on paper chromatog, could be separated into 3 different populations by paper electrophoresis in sodium borate buffer. The fastest migrating substances contained only mannose and N-acetylglucosamine residues, whereas the other 2 contained, in addition, different proportions of 3-0-methylmannose units. The oligosaccharides with the highest content of 3-0-methylmannose residues appeared to be completely resistant to α -mannosidase degradation; they were, however, cleaved by endo- β -N-acetylglucosaminidase H. Mycelial cells synthesized a much higher proportion of 3-0-methylmannose-containing oligosaccharides than yeast cells. Cells incubated with [methyl-14C] methionine labeled only the N-linked oligosaccharides containing 3-O-methylmannose residues. Apparently transfer of Glc3Man9GlcNAc2 to protein is followed by excision of glucose and probably 1 or 2 mannose residues, followed by further mannosylation and in some cases also methylation of oligosaccharides. This represents a novel reaction in the processing of N-linked oligosaccharides.
- 1984:626603 HCAPLUS <<LOGINID::20100609>> ΑN
- 101:226603
- OREF 101:34327a,34330a
- ΤI 3-O-Methylation of mannose residues. A novel reaction in the processing of N-linked oligosaccharides occurring in Mucor rouxii
- ΑU Lederkremer, Gerardo Z.; Parodi, Armando J.
- CS Inst. Invest. Bioquim. "Fundacion Campomar", Buenos Aires, 1405, Argent.
- SO Journal of Biological Chemistry (1984), 259(20), 12514-18

CODEN: JBCHA3; ISSN: 0021-9258

DT Journal

LA English

L2 ANSWER 3 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Isolation and characterization of the Glc3Man9GlcNAc2 from lipid-linked oligosaccharides of plants

Lipid-linked oligosaccharides were isolated from suspension-cultured AΒ soybean cells incubated in the presence of [2-3H]mannose or [2-3H]glucose. After purification of the lipid-linked oligosaccharides on DEAE-cellulose, the oligosaccharides were released by mild acid hydrolysis and isolated by gel filtration on columns of Bio-Gel P-4. The major oligosaccharide, labeled with either [3H]mannose or [3H]glucose, that comigrated with an authentic sample of Glc3Man9GlcNAc2 was purified to homogeneity by repeated chromatog. on Bio-Gel P-4. This oligosaccharide was characterized by its susceptibility to a variety of enzymic treatments (i.e., endoglucosaminidase H, α -mannosidase, a liver membrane preparation containing the processing glucosidases) and anal. of the resulting products. It was also characterized by methylation anal. and identification of the resulting methylated sugars. Thus, methylation of the [3H] mannose-labeled oligosaccharide gave rise to 2,3,4,6-tetramethylmannose, 3,4,6-trimethylmannose, and 2,4-dimethylmannose, as well as a trace amount of 2,4,6-trimethylmannose. Methylation of the [3H]glucose-labeled oligosaccharide yielded 2,3,4,6-tetramethylglucose, 3,4,6-trimethylglucose, and 2,4,6-trimethylglucose in almost equal amts. These data suggest that the plant Glc3Man9GlcNAc2 is probably similar, if not identical, to the animal Glc3Man9GlcNAc2. The biosynthesis of this oligosaccharide was inhibited when tunicamycin was included in the incubation mixts.

AN 1982:139717 HCAPLUS <<LOGINID::20100609>>

DN 96:139717

OREF 96:22921a,22924a

TI Isolation and characterization of the Glc3Man9GlcNAc2 from lipid-linked oligosaccharides of plants

AU Hori, Hidetaka; James, Douglas W., Jr.; Elbein, Alan D.

CS Health Sci. Cent., Univ. Texas, San Antonio, TX, 78284, USA

SO Archives of Biochemistry and Biophysics (1982), 215(1), 12-21 CODEN: ABBIA4; ISSN: 0003-9861

DT Journal

LA English

L2 ANSWER 4 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Synthetic studies on cell-surface glycans. Part 12. Proton and carbon-13 NMR spectral study of synthetic methyl D-mannooligosaccharides

AB 1H- and 13C-NMR spectra for 16 synthetic Me manno-oligosaccharides were recorded, and the signals for the anomeric protons and anomeric carbon atoms in branched manno-pentaosides and -hexaosides were assigned, based on the data for Me manno-biosides and -triosides. These NMR data identified the branching pattern of high-mannose types of glycans of glycopeptides with those of unambiguously synthesized manno-oligosaccharides, and confirmed the structures proposed for such glycans.

AN 1982:123143 HCAPLUS <<LOGINID::20100609>>

DN 96:123143

OREF 96:20233a,20236a

TI Synthetic studies on cell-surface glycans. Part 12. Proton and carbon-13 NMR spectral study of synthetic methyl D-mannooligosaccharides

AU Ogawa, Tomoya; Sasajima, Kikuo

CS Inst. Phys. Chem. Res., Wako, 351, Japan

SO Carbohydrate Research (1981), 97(2), 205-27 CODEN: CRBRAT; ISSN: 0008-6215

```
DТ
    Journal
    English
LA
OSC.G 12
              THERE ARE 12 CAPLUS RECORDS THAT CITE THIS RECORD (12 CITINGS)
    ANSWER 5 OF 5 HCAPLUS COPYRIGHT 2010 ACS on STN
L2
TΙ
    Characterization of 3-0-methyl-D-mannose polysaccharide precursors in
     Mycobacterium smegmatis
    M. smegmatis, When incubated under appropriate conditions with
AΒ
     L-methionine-Me-3H, accumulates significant amts. of small Me-3H-labeled
     oligosaccharides that are related to the known 3-0-methyl-D-mannose
     polysaccharides. The water-soluble material from the 70% EtOH extract of such
     cells was fractionated by Sephadex G-50 column chromatog., high pressure
     liquid chromatog., and Bio-Gel P-4 column chromatog. Two homologous series
     of penta- through decamannosyl methylated oligosaccharides were obtained
     and characterized by chemical degradation and NMR. All hexoses were \alpha(1
     \rightarrow 4) linked, the Me aglycon had the \alpha configuration, and the
     mannose was methylated in position 3. All of the compds. were
     structurally related to each other as though they were biosynthetic
     precursors of the larger 3-0-methylmannose polysaccharides. A
     methylmannobiose that may represent an early intermediate in the pathway
     was detected in small amts.
     1979:416343 HCAPLUS <<LOGINID::20100609>>
ΑN
     91:16343
DN
OREF 91:2713a,2716a
    Characterization of 3-0-methyl-D-mannose polysaccharide precursors in
     Mycobacterium smegmatis
     Yamada, Haruki; Cohen, Robert E.; Ballou, Clinton E.
ΑU
     Dep. Biochem., Univ. California, Berkeley, CA, 94720, USA
CS
SO
     Journal of Biological Chemistry (1979), 254(6), 1972-9
     CODEN: JBCHA3; ISSN: 0021-9258
DT
    Journal
    English
LA
OSC.G 4
              THERE ARE 4 CAPLUS RECORDS THAT CITE THIS RECORD (4 CITINGS)
=> s caseinoglycomacropeptide or caseinglycomacropeptide or
(casein(3a)glycomacropeptide)
            19 CASEINOGLYCOMACROPEPTIDE
             0 CASEINGLYCOMACROPEPTIDE
         67117 CASEIN
           295 GLYCOMACROPEPTIDE
           138 CASEIN (3A) GLYCOMACROPEPTIDE
L3
           156 CASEINOGLYCOMACROPEPTIDE OR CASEINGLYCOMACROPEPTIDE OR (CASEIN(3
               A) GLYCOMACROPEPTIDE)
=> s bacteria or bacterial or diarrhea or diarrheal or (coli) or salmonella or
clostridium
        391664 BACTERIA
        336958 BACTERIAL
         26579 DIARRHEA
          1962 DIARRHEAL
        336373 COLI
         55485 SALMONELLA
         30699 CLOSTRIDIUM
L4
        900941 BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR SALM
               ONELLA OR CLOSTRIDIUM
=> s bacteria or bacterial or diarrhea or diarrheal or (coli) or salmonella or
clostridium or enteritis
        391664 BACTERIA
        336958 BACTERIAL
```

26579 DIARRHEA 1962 DIARRHEAL 336373 COLI 55485 SALMONELLA 30699 CLOSTRIDIUM

3818 ENTERITIS

L5 903112 BACTERIA OR BACTERIAL OR DIARRHEA OR DIARRHEAL OR (COLI) OR SALM ONELLA OR CLOSTRIDIUM OR ENTERITIS

=> s 13 and 15 L6 17 L3 AND L5

=> d 16 1-17 ti abs bib

L6 ANSWER 1 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
TI Effects of a partially digested whey protein concentrate on
Salmonella enterica serotype Typhimurium adhesion to Caco-2 cells

AB The effect of a partially lipase-digested whey protein concentrate (WPD) containing

free fatty acids on the adherence of Salmonella enterica serovar Typhimurium to Caco-2 cells was investigated. A short concurrent exposure of the Caco-2 monolayers and WPD caused dose-dependent inhibition of bacterial adhesion. Pre-treatment of S. Typhimurium with WPD resulted in inhibition of adhesion equivalent to that with concurrent administration, whereas treatment with WPD did not significantly inhibit adhesion. WPD was not bactericidal towards S. Typhimurium at up to 50 mg ml-1 for up to 1 h, but was bacteriostatic over 12 h. High concns. of WPD (> 20 mg ml-1) were cytotoxic to newly-confluent cell monolayers, depending on the duration of exposure. Lactoferrin (LF), caseinoglycomacropeptide (CGMP), and gamma globulins all significantly inhibited S. Typhimurium adhesion.

AN 2010:435112 HCAPLUS <<LOGINID::20100609>>

TI Effects of a partially digested whey protein concentrate on Salmonella enterica serotype Typhimurium adhesion to Caco-2 cells

AU Morrissey, Paul E. W.; Folan, Michael A.; Baird, Alan W.; Irwin, Jane A.

CS Veterinary Sciences Centre, UCD School of Agriculture, Food Science & Veterinary Medicine, University College Dublin, Dublin, 4, Ire.

SO Food Control (2010), 21(8), 1113-1120 CODEN: FOOCEV; ISSN: 0956-7135

PB Elsevier Ltd.

DT Journal

LA English

- L6 ANSWER 2 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Effect of casein glycomacropeptides (CGMP) on microflora in cecum of mice
- This study aimed to investigate the effects of casein glycomacropeptides AB (CGMP) with different doses on microflora in cecum of mice. One hundred and twenty-six BALB/c mice were randomly divided into six groups (the control groups and treatment groups). The control 1 group was administered only with normal fodder. The control 2 group was administered physiol. saline at the dose of 0.2 $\mathrm{mL/d}$. The treatment groups were administered the equal volume of CGMP with different concns. for 15d. At 0 (before terminating), 3, 5, 7, 10, 15 and 22 d (after terminating CGMP for 1 wk) the microflora in the cecum of the tested mice was analyzed in each group, resp. The results showed that in the middle dose group (100 $\mu g/d) \, ,$ the nos. of Bifidobacterium (P<0.05) and Lactobacillus increased (P<0.01), but those of Enterobacter, Enterococcus, opportunistic pathogenesis decreased (P < 0.05), compared with the controls groups. The results proved that appropriate dose of CGMP had the function of regulating the intestinal flora, stimulating Bifidobacterium and Lactobacillus to grow, and inhibiting the growth of pathogenic

bacteria

- AN 2009:1187292 HCAPLUS <<LOGINID::20100609>>
- DN 152:255126
- TI Effect of casein glycomacropeptides (CGMP) on microflora in cecum of mice
- AU Cao, Jinyi; Chen, Qingsen; Liang, Chenxi; Yan, Yali
- CS Tianjin Key Laboratory of Food Biotechnology, College of Biotechnology and Food Science, Tianjin University of Commerce, Tianjin, 300134, Peop. Rep. China
- SO Shipin Kexue (Beijing, China) (2008), 29(10), 582-585 CODEN: SPKHD5; ISSN: 1002-6630
- PB Zhongguo Shipin Zazhishe
- DT Journal
- LA Chinese
- L6 ANSWER 3 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Effects of Bovine $\alpha-Lactal bumin$ and Casein Glycomacropeptide-enriched Infant Formulae on Faecal Microbiota in Healthy Term Infants
- AΒ Objective: Certain milk factors may promote the growth of a host-friendly gastrointestinal microbiota, for example, one that is predominated by bifidobacteria, a perceived health-promoting genus. This may explain why breast-fed infants experience fewer intestinal infections than their formula-fed counterparts who are believed to have a more diverse microbiota, which is similar to that of adults. The effects of formulas supplemented with 2 such ingredients from bovine milk, α -lactalbumin $(\alpha$ -lac) and casein glycomacropeptide (GMP), on gut flora were investigated in this study. Patients and methods: Six-week-old (4-8 wk), healthy term infants were randomized to a standard infant formula or 1 of 2 test formulas enriched in α -lac with higher or lower GMP until 6 mo. Fecal bacteriol. was determined by the culture-independent procedure fluorescence in situ hybridization. Results: There was a large fluctuation of bacterial counts within groups with no statistically significant differences between groups. Although all groups showed a predominance of bifidobacteria, breast-fed infants had a small temporary increase in counts. Other bacterial levels varied in formula-fed groups, which overall showed an adult-like fecal microflora. Conclusions: It can be speculated that a prebiotic effect for α -lac and GMP is achieved only with low starting populations of beneficial microbiota (eg, infants not initially breast-fed).
- AN 2006:1249838 HCAPLUS <<LOGINID::20100609>>
- DN 146:273318
- TI Effects of Bovine α -Lactalbumin and Casein Glycomacropeptide-enriched Infant Formulae on Faecal Microbiota in Healthy Term Infants
- AU Brueck, Wolfram M.; Redgrave, Michele; Tuohy, Kieran M.; Loennerdal, Bo; Graverholt, Gitte; Hernell, Olle; Gibson, Glenn R.
- CS Food Microbial Sciences Unit, School of Food Biosciences, The University of Reading, Reading, UK
- SO Journal of Pediatric Gastroenterology and Nutrition (2006), 43(5), 673-679 CODEN: JPGND6; ISSN: 0277-2116
- PB Lippincott Williams & Wilkins
- DT Journal
- LA English
- RE.CNT 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT
- L6 ANSWER 4 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- ${\tt TI}$ Glycomacropeptide protects against experimental endotoxemia and bacteremia in mice
- AB The aim of this study was to evaluate protective effects of

glycomacropeptide (GMP), a kappa casein-derived peptide, in exptl. induced endotoxemia or bacteremia in mice. The results showed that BALB/c mice, given i.p. GMP, 24h before i.v. injection of a high dose of lipopolysaccharide (LPS) from Escherichia coli, strongly inhibited serum levels of tumor necrosis factor alpha (TNF alpha) and interleukin 6 (IL-6), measured 2h later by bioassays. In addition, GMP, administered 24h before infection of CBA mice with a sublethal dose of E. coli, significantly lowered the number of bacterial cells in the spleen. The anal. of main blood cell types in mice pretreated 24h prior to infection with GMP revealed significant increase in the content of granulocytes and immature neutrophils. We, therefore, postulate, that induction of myelopoiesis by GMP may be a primary cause of the increased clearance of bacteria during the development of bacteremia in mice.

- AN 2006:490093 HCAPLUS <<LOGINID::20100609>>
- DN 145:388738
- ${\tt TI}$ Glycomacropeptide protects against experimental endotoxemia and bacteremia in mice
- AU Zimecki, Michal; Artym, Jolanta; Chodaczek, Grzegorz; Kocieba, Maja; Rybka, Jacek; Skorska, Anna; Kruzel, Marian
- CS Laboratory of Immunobiology, The Institute of Immunology and Experimental Therapy, Wroclaw, Pol.
- SO Electronic Journal of Polish Agricultural Universities (2006), 9(2), No pp. given CODEN: EPAUFC; ISSN: 1505-0297
 - URL: http://www.ejpau.media.pl/volume9/issue2/art-12.html
- PB Wydawnictwo Akademii Rolniczej we Wroclawiu
- DT Journal; (online computer file)
- LA English
- OSC.G 2 THERE ARE 2 CAPLUS RECORDS THAT CITE THIS RECORD (2 CITINGS)
- RE.CNT 23 THERE ARE 23 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT
- L6 ANSWER 5 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Functional and biological activities of casein glycomacropeptide as influenced by lipophilization with medium and long chain fatty acid
- AΒ This study determined the functional and different biol. activities of casein glycomacropeptide (GMP) after conjugation with fatty acids. Medium (i.e. caproic, lauric and myristic acid) and long (i.e palmitic and stearic acid) fatty acids were conjugated to GMP at the available amino group. Functionalities of lipophilized GMP conjugates included foaming and emulsifying activities, and biol. activities for bacterial growth inhibition, cell damage and anti-invasion. Greater lipophilization of GMP was achieved with medium chain fatty acids (p < 0.05), which resulted in reduced GMP solubility regardless of fatty acid conjugate. Foaming activity of GMP was lost after lipophilization, but emulsification activity of GMP was enhanced (p < 0.05). A parallel increase in growth inhibition of Salmonella spp. coupled with anti-invasion of Salmonella enteritidis (Inv A) into mammalian cells was induced by lipophilization of GMP with long chain fatty acid. Our results show that GMP modified by lipophilization with specific fatty acids provides improved functionality as a surfactant with enhanced antibacterial activity towards gram neg. bacteria.
- AN 2005:1338914 HCAPLUS <<LOGINID::20100609>>
- DN 144:211407
- TI Functional and biological activities of casein glycomacropeptide as influenced by lipophilization with medium and long chain fatty acid
- AU Wong, Peter Y. Y.; Nakamura, Soichiro; Kitts, David D.
- CS Food, Nutrition and Health, Faculty of Agricultural Sciences, University

of British Columbia, Vancouver, BC, V6T 1Z4, Can.

SO Food Chemistry (2006), 97(2), 310-317 CODEN: FOCHDJ; ISSN: 0308-8146

PB Elsevier B.V.

DT Journal

LA English

OSC.G 6 THERE ARE 6 CAPLUS RECORDS THAT CITE THIS RECORD (6 CITINGS)
RE.CNT 31 THERE ARE 31 CITED REFERENCES AVAILABLE FOR THIS RECORD
ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 6 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN

TI Caseinoglycomacropeptide inhibits adhesion of pathogenic Escherichia coli strains to human cells in culture

AB Caseinoglycomacropeptide (CGMP) derived from κ -casein was investigated for its ability to inhibit the adhesion of 3 strains of verotoxigenic E. coli (VTEC) and 3 strains of enteropathogenic E. coli (EPEC) to human HT29 tissue cell cultures. Effects on adhesion of Desulfovibrio desulfuricans, Lactobacillus pentosus, Lactobacillus casei, Lactobacillus acidophilus, and Lactobacillus gasseri were also investigated. Generally, CGMP exerted effective anti-adhesive properties at a dose of 2.5 mg/mL, albeit with a high degree of strain specificity. The CGMP reduced adhesion of VTEC strains to <50% of the control and reduced adhesion of EPEC strains to between 80 and 10% of the control. The CGMP also reduced the adhesion of L. pentosus and L. casei to 44 and 42%, resp. A slight but significant reduction of L. acidophilus, to 81%, was observed, but no significant effects were detected with either D. desulfuricans or L. gasseri. Further investigation of the dose response relationships with the E. coli strains gave IC50 values ranging between 0.12 and 1.06 mg/mL.

AN 2005:1064473 HCAPLUS <<LOGINID::20100609>>

DN 144:34035

TI Caseinoglycomacropeptide inhibits adhesion of pathogenic Escherichia coli strains to human cells in culture

AU Rhoades, J. R.; Gibson, G. R.; Formentin, K.; Beer, M.; Greenberg, N.; Rastall, R. A.

CS Food and Bioprocessing Sciences Unit, The University of Reading, Reading,

SO Journal of Dairy Science (2005), 88(10), 3455-3459 CODEN: JDSCAE; ISSN: 0022-0302

PB American Dairy Science Association

DT Journal

LA English

OSC.G 11 THERE ARE 11 CAPLUS RECORDS THAT CITE THIS RECORD (11 CITINGS)

RE.CNT 11 THERE ARE 11 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT

L6 ANSWER 7 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN

 ${\tt TI}$ Bovine glycomacropeptide is anti-inflammatory in rats with hapten-induced colitis

AB Milk κ - casein-derived glycomacropeptide has immunomodulatory and bacterial toxin binding effects. The intestinal anti-inflammatory activity of glycomacropeptide was assessed in trinitrobenzenesulfonic acid-induced colitis in rats. Rats were administered glycomacropeptide daily starting either 2 d before (pretreatment) or 3 h after (post-treatment) colitis induction. Pretreatment with glycomacropeptide had a dose-dependent anti-inflammatory effect, characterized by lower body weight loss, decreased anorexia (57%), colonic damage (65%), and weight to length ratio (32%), as well as a reduction in

colonic alkaline phosphatase activity (42%) and interleukin 1, trefoil factor 3, and inducible nitric oxide synthase mRNA levels (P < 0.05). The

mechanism of action of glycomacropeptide is unknown but is consistent with an inhibition of the activation of immune cells. The magnitude of the anti-inflammatory effect was generally comparable to that of sulfasalazine, an established drug used in the treatment of inflammatory bowel disease. Bovine glycomacropeptide may play a role in the management of patients with inflammatory bowel disease.

- AN 2005:416156 HCAPLUS <<LOGINID::20100609>>
- DN 143:126219
- TI Bovine glycomacropeptide is anti-inflammatory in rats with hapten-induced colitis
- AU Daddaoua, Abdelali; Puerta, Victor; Zarzuelo, Antonio; Suarez, Maria D.; Sanchez de Medina, Fermin; Martinez-Augustin, Olga
- CS Departments of Biochemistry and Molecular Biology, School of Pharmacy, University of Granada, Spain
- SO Journal of Nutrition (2005), 135(5), 1164-1170 CODEN: JONUAI; ISSN: 0022-3166
- PB American Society for Nutritional Sciences
- DT Journal
- LA English
- OSC.G 16 THERE ARE 16 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)
- RE.CNT 44 THERE ARE 44 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT
- L6 ANSWER 8 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Heparin binding peptides from the 23 N-terminal residues of α s1-casein present in commercial preparations of whey protein concentrate, glycomacropeptide and α -lactalbumin
- AB α -Lactalbumin (α -La) and glycomacropeptide (GMP) were separated using heparin affinity chromatog. and a one step elution with 1 M NaCl. The eluted peaks were separated by RP-HPLC and identified by N-terminal sequencing followed by matrix-assisted laser desorption/ionisation time-of-flight (MALDI-TOF) mass spectrometry. The proteolytic activity in whey results in cleavage of at least 12 sites in the 23 N-terminal amino acids of α s1-casein (CN). The greatest concns. of the 1-23 N-terminal amino acids were found in the α -La product, whereas the greatest concentration of the 1-9 (heparin binding motif) and 1-13 fragments

were

- found in GMP and whey protein concentrate (WPC). The finding of an intact heparin binding 1-23 peptide in the α -La product may account for some of its reported activity against enteropathogenic E. coli.
- AN 2001:223317 HCAPLUS <<LOGINID::20100609>>
- DN 134:365974
- TI Heparin binding peptides from the 23 N-terminal residues of $\alpha s1\text{-casein}$ present in commercial preparations of whey protein concentrate, glycomacropeptide and $\alpha\text{-lactalbumin}$
- AU Chatterton, D. E. W.; Sorensen, E. S.; Petersen, T. E.; Lonnerdal, B.
- CS Arla Foods R and D, Brabrand, DK 8220, Den.
- SO Milchwissenschaft (2001), 56(3), 143-146 CODEN: MILCAD; ISSN: 0026-3788
- PB VV-GmbH Volkswirtschaftlicher Verlag
- DT Journal
- LA English
- OSC.G 1 THERE ARE 1 CAPLUS RECORDS THAT CITE THIS RECORD (1 CITINGS)
- RE.CNT 20 THERE ARE 20 CITED REFERENCES AVAILABLE FOR THIS RECORD ALL CITATIONS AVAILABLE IN THE RE FORMAT
- L6 ANSWER 9 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Milk protein hydrolysate for addressing a bone or dental disorder
- AB A composition for prevention or treatment of a bone or dental disorder comprises a milk protein hydrolyzate, use of the milk protein hydrolyzate in the manufacture of a composition for the treatment or prevention of a bone

dental disorder, and a method of treatment which comprises administering an effective amount of a milk protein hydrolyzate. In preferred embodiments the milk protein hydrolyzate is a hydrolyzate of casein, in particular a caseinoglycomacropeptide (CGMP), a mimetic, homolog or fragment thereof in a bioavailable form which retains the ability of CGMP to inhibit bone resorption or bone loss; or favor calcium absorption, retention or calcification; or a combination thereof.

AN 2000:608529 HCAPLUS <<LOGINID::20100609>>

DN 133:183024

TI Milk protein hydrolysate for addressing a bone or dental disorder

IN Neeser, Jean-Richard; Offord Cavin, Elizabeth; Felix, Rolf; Tullberg-Reinert, Heidi; Ginty, Fiona; Barclay, Denis; Muhlbauer, Roman PA Societe des Produits Nestle S.A., Switz.

SO PCT Int. Appl., 30 pp.

CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

FAN.	PATENT NO.					KIND DATE				APPLICATION NO.						DATE			
PI WO 2000			0498	85		A1		2000	0831	,	WO 2	000-	EP15	62		2	0000	225	
		W:	ΑE,	AL,	AM,	AT,	ΑU,	AΖ,	BA,	BB,	BG,	BR,	BY,	CA,	CH,	CN,	CR,	CU,	
			CZ,	DE,	DK,	DM,	EE,	ES,	FI,	GB,	GD,	GE,	GH,	GM,	HR,	HU,	ID,	IL,	
			IN,	IS,	JP,	KE,	KG,	KP,	KR,	KΖ,	LC,	LK,	LR,	LS,	LT,	LU,	LV,	MA,	
			MD,	MG,	MK,	MN,	MW,	MX,	NO,	NΖ,	PL,	PT,	RO,	RU,	SD,	SE,	SG,	SI,	
				- ,		,	•	TT,	•					,		,			
		RW:	GH,	GM,	KE,	LS,	MW,	SD,	SL,	SZ,	TZ,	UG,	ZW,	ΑT,	BE,	CH,	CY,	DE,	
				,	,	•		GR,			,	,		,	SE,	BF,	ВJ,	CF,	
			•		•	•		GW,	•	•			•						
				A1 20001227 DE, DK, ES, FR,				EP 1999-200544						-					
		R:	•	•	•	•	•	•	FR,	GB,	GR,	IT,	LI,	LU,	NL,	SE,	MC,	PT,	
					LT,														
								CA 2000-2360490 EP 2000-910712											
	ΕP																		
		R:		,	,	,	,	ES,	FR,	GB,	GR,	ΙΤ,	LI,	LU,	NL,	SE,	MC,	PT,	
			,	,	LT,	,													
	BR	2000	0084	27		A		2002	0129	BR 2000-8427						20000225			
		2002												03					
												X 2001-6822 20010703							
		2001												10					
		2001									ZA 2	001-	7831			2	0010	921	
PRAI		1999																	
		2000														_			
		8													,			S)	
RE.CI	T	15												R TH	IS R	ECOR:	D		
	ALL CITATIONS AVAILABLE IN THE RE FORMAT																		

- L6 ANSWER 10 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Influence of glycosylation on micelle-stabilizing ability and biological properties of C-terminal fragments of cow's κ -casein
- AB A review with .apprx.160 refs. C-terminal fragment of bovine κ -casein contains glycosidic residues. There are several glycoforms of κ -casein containing different kinds and nos. of glycosidic residues. Such heterogeneity affects properties of this protein and its fragments. The C-terminal fragment of cow's κ -casein (residues: 106-169) is the main factor stabilizing casein micelles. Glycosidic moieties connected to this fragment enhance the ability of κ -casein to stabilize micelles and also the resistance of this protein to the action of proteolytic enzymes and high temperature in simple model systems. κ -Casein, its C-terminal fragment (macropeptide or glycomacro-peptide) or products of its proteolysis can inhibit proliferation of lymphocytes B, binding

Cholera toxin to its receptor, hemagglutination of influenza virus, adhesion of bacteria to cell surface, acid secretion in the stomach, as well as stimulate the release of cholecystokinin in the intestinal cells and the growth of Lactococcus lactis bacteria. Glycosidic moieties may act as an information carrier enabling recognition of compds. (e.g. components of cells) interacting with $\kappa-$ casein, glycomacropeptide or its fragments.

AN 1997:130179 HCAPLUS <<LOGINID::20100609>>

DN 126:208568

OREF 126:40245a,40248a

TI Influence of glycosylation on micelle-stabilizing ability and biological properties of C-terminal fragments of cow's κ -casein

AU Dziuba, Jerzy; Minkiewicz, Piotr

- CS Dep. Food Biochemistry, Olsztyn Univ. Agriculture & Technology, Olsztyn-Kortowo, 10-726, Pol.
- SO International Dairy Journal (1996), 6(11-12), 1017-1044 CODEN: IDAJE6; ISSN: 0958-6946

PB Elsevier

- DT Journal; General Review
- LA English
- OSC.G 49 THERE ARE 49 CAPLUS RECORDS THAT CITE THIS RECORD (49 CITINGS)
- L6 ANSWER 11 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Increase of free sialic acid and gelation in UHT milk
- AB The free sialic acid content of 4 pasteurized and 3 UHT-treated com. milks has been measured and compared. The sialic acid content of the UHT milks was 50%-215% greater than comparable fresh pasteurized samples. One sample of UHT milk was kept 17 mo after the expiration date. The sialic acid content in this sample was approx. 3-fold higher than the equivalent fresh UHT sample. Electrophoretic anal. of pH 4.6 insol. casein from the UHT milks showed evidence of proteolysis of the x-casein component into para-x-casein and the glycomacropeptide. Residual plasmin and proteases from psychrotrophic bacteria slowly cleave x-casein in the UHT milks, thus releasing the sialic acid-containing glycomacropeptide and ultimately resulting in gelation of the milk. The determination of free sialic acid appears to be a useful method to monitor the quality of UHT milk during storage.
- AN 1996:321644 HCAPLUS <<LOGINID::20100609>>
- DN 125:32283
- OREF 125:6315a,6318a
- TI Increase of free sialic acid and gelation in UHT milk
- AU Zalazar, C.; Palma, S.; Candioti, M.
- CS Facultad de Ingenieria, Quimica UNL, Santiago del Estero, 2829, Argent.
- SO Australian Journal of Dairy Technology (1996), 51(1), 22-23 CODEN: AJDTAZ; ISSN: 0004-9433
- PB Dairy Industry Association of Australia, Inc.
- DT Journal
- LA English
- L6 ANSWER 12 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Method for production of a kappa-casein glycomacropeptide and use of a kappa-casein glycomacropeptide
- AB For production of a kappa-casein glycomacropeptide (GMP), whey was subjected to ultrafiltration with membranes that retain proteins and GMP, the retentate was heat treated and acidified to pH 4-5, and the precipitate generated was separated from the supernatant/filtrate solution of GMP. GMP
- can be used as a part of the diet for specified patients and as a medicament against diarrhea caused by viral infection in the intestines. Thus, a slurry of whey concentrate with a protein content of 8%

prepared The slurry was heat treated at 95° for 15 min, then cooled to 50° and adjusted to pH 4.5 with HCl. Then, ultrafiltration with membranes with a cut off value of 100,000 Dalton was performed. The permeate was concentrated to 10 °Brix by hyperfiltration and spray dried. Protein constituted 53.4% of the dry matter, and the phenylalanine content of the protein was .apprx.1/3 that of the raw material. The product 35.25 g was combined with butter oil 18.00, lactose 20.00, and water 426.75 g, mixed, and homogenized to make a pleasant-tasting milklike product for phenylketonurea patients.

AN 1994:654373 HCAPLUS <<LOGINID::20100609>>

DN 121:254373

OREF 121:46439a,46442a

TI Method for production of a kappa-casein glycomacropeptide and use of a kappa-casein glycomacropeptide

IN Nielsen, Per Munk; Tromholt, Niels

PA Novo Nordisk A/S, Den.

SO PCT Int. Appl., 11 pp. CODEN: PIXXD2

DT Patent

LA English

FAN.CNT 1

PAN.	FAN. CNI I																
	PATENT NO.					KINI	D	DATE			APPLICATION NO.					DATE	
							-										
ΡI	WO	94159	52			A1		1994	0721	,	WO 1	994-I	DK13			1994	0107
		W:	ΑU,	CA,	JP,	KR,	NΖ	, US									
		RW:	ΑT,	BE,	CH,	DE,	DK.	, ES,	FR,	GB,	GR,	ΙE,	ΙΤ,	LU,	MC,	NL, PT	, SE
	AU	94583	29			A		1994	0815		AU 1	994-5	58329	9		1994	0107
PRAI	DK	1993-	21			A		1993	0108								
	WO	1994-	DK1	3		W		1994	0107								
OSC.	3	16	THE	ERE	ARE	16 C	APL	JS RE	CORDS	S TH.	AT C	ITE 3	THIS	REC	ORD	(16 CIT	INGS)
RE.CI	TV	1	THE	ERE	ARE	1 CI	ΓED	REFE	RENCI	ES A	VAIL.	ABLE	FOR	THIS	S REC	CORD	
	ALL CITATIONS AVAILABLE IN THE RE FORMAT																

- L6 ANSWER 13 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI In vitro modulation of oral bacterial adhesion to saliva-coated hydroxyapatite beads by milk casein derivatives
- AΒ Bovine caseinate, derivs. of its glycosylated moiety [caseinoglycomacropeptide (CGP)], and caseinophosphopeptides were evaluated as inhibitors of adhesion of oral bacteria to saliva-coated hydroxyapatite beads (S-HA). All milk casein-derived components behaved as potent inhibitors of Streptococcus sanguis OMZ 9 and Streptococcus sobrinus OMZ 176 adhesion to S-HA, whereas neither bovine serum albumin nor polyethyleneglycol were able to interfere with the adhesion of these strains. By contrast, none of the mol. species tested was able to inhibit the attachment of Actinomyces viscosus Ny 1 to S-HA. On the other hand, casein derivs. were shown to displace human serum albumin from S-HA beads. They were also able to bind to the bacterial cell surface of all strains examined Collectively, these findings suggest that interactions between acidic casein-derived milk components and the biol. surfaces involved in bacterial adhesion to S-HA result in an inhibitory effect that is selective for the oral streptococci examined
- AN 1994:651086 HCAPLUS <<LOGINID::20100609>>

DN 121:251086

OREF 121:45743a,45746a

- TI In vitro modulation of oral bacterial adhesion to saliva-coated hydroxyapatite beads by milk casein derivatives
- AU Neeser, J-R; Golliard, M; Woltz, A; Rouvet, M; Dillmann, M-L; Guggenheim, B
- CS Nestle Research Centre, Nestec Limited, Lausanne, Switz.

```
SO Oral Microbiology and Immunology (1994), 9(4), 193-201
CODEN: OMIMEE; ISSN: 0902-0055

DT Journal
LA English
OSC.G 24 THERE ARE 24 CAPLUS RECORDS THAT CITE THIS RECORD (24 CITINGS)

L6 ANSWER 14 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
```

TI Method for preparing $\kappa-$ casein glycomacropeptides from whey $\kappa-$ Casein glycomacropeptides are prepared from whey by adjusting pH to 5.0, heating to 80° for 5 min, and separating with <0.5 μm pore size filtration membrane and >50,000 dalton ultrafiltration membrane. The title method was used for preparing $\kappa-$ casein glycomacropeptides from cheddar cheese and gouda cheese. The prepared $\kappa-$ casein glycomacropeptides can inhibit the adhesion of Escherichia coli or influenza virus to intestine and can therefore be used in foods or pharmaceuticals to prevent infections.

AN 1994:129044 HCAPLUS <<LOGINID::20100609>>

DN 120:129044

OREF 120:22629a,22632a

TI Method for preparing κ -casein glycomacropeptides from whey

IN Shimatani, Masaharu; Yamabe, Yoichi; Sato, Noribumi; Uchida, Yukio; Kawasaki, Isahiro

PA Snow Brand Milk Prod Co Ltd, Japan

SO Jpn. Kokai Tokkyo Koho, 5 pp. CODEN: JKXXAF

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.					1D 1	DATE		PPLICA		DATE		
ΡI	JΡ	05271	295		A		19931019	JE	1992	2-742	58		19920330
	JP	32250	80		В2	2	20011105						
PRAI	JΡ	1992-	74258				19920330						
OSC.C	3	1	THERE	ARE	1 CF	PLUS	RECORDS	THAT	CITE	THIS	RECORD	(1	CITINGS)

- L6 ANSWER 15 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Use of sialic acid-containing or -binding compounds to neutralize bacterial toxins

 AB Sialic acid-binding proteins derived from cow's milk, sialic acid-
- Sialic acid-binding proteins derived from cow's milk, sialic acid-binding peptides obtained by treating the sialic acid-binding proteins with protease, and sialic acid-containing oligosaccharides interfere with the binding of bacterial enterotoxins (including cholera toxin) to receptors so as to neutralize the toxicity. Chinese hamster ovary K1 cells (CHO-K1 cells) can be morphol. altered by cholera toxin. Sialic acid-binding proteins κ -casein and lactoferrin, sialic acid-binding peptide κ - casein glycomacropeptide, and sialic acid-containing oligosaccharide sialyllactose all interfered with the morphol. alteration of CHO-K1 cells caused by cholera toxin. $\kappa-$ Casein, lactoferrin, κ - casein glycomacropeptide, and sialyllactose also interfered with the binding of cholera toxin to the cell receptor ganglioside GM1. compds., administered orally for 7 days at 0.2, 0.5, and 1.0 mg/day to mice which were then given 0.25 mg cholera toxin on day 8, drastically decreased the incidence of diarrhea as compared with the control group. Suggested pharmaceutical forms and doses of medicament containing ≥1 of the compds. were given.

AN 1991:37621 HCAPLUS <<LOGINID::20100609>>

DN 114:37621

OREF 114:6459a,6462a

TI Use of sialic acid-containing or -binding compounds to neutralize bacterial toxins

- IN Isoda, Hiroko; Kawasaki, Yoshihiro; Tanimoto, Morimasa; Dosako, Shunichi; Idota, Tadashi
- PA Snow Brand Milk Products Co., Ltd., Japan
- SO Eur. Pat. Appl., 17 pp. CODEN: EPXXDW

CODEN: ELXX

DT Patent

LA English

FAN.CNT 1

T T TTA • (7 I V I	_					
	PAT	TENT NO.		KINI	D DATE	APPLICATION NO.	DATE
ΡI	EP	385118		A2	19900905	EP 1990-101834	19900130
	ΕP	385118		АЗ	19910731		
	ΕP	385118		В1	19940119		
		R: DE, FR,	GB				
	JΡ	02207089		Α	19900816	JP 1989-27823	19890207
	US	5260280		Α	19931109	US 1992-913491	19920714
	US	5330975		Α	19940719	US 1992-913500	19920714
PRAI	JΡ	1989-27823		Α	19890207		
	US	1990-473761		В3	19900202		
~~~	~	^ munn.	, D D	~ 7 -	DI 110 DECODEO		/ C C = = = = = = C C C C

- OSC.G 8 THERE ARE 8 CAPLUS RECORDS THAT CITE THIS RECORD (9 CITINGS)
- L6 ANSWER 16 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI  $\kappa-$  Casein and glycomacropeptide as infection protectants
- AB  $\kappa-$  Casein and GP (glycomacropeptide obtained by  $\kappa-$  casein hydrolysis) are infection protectants. Oral administration of 1 mg  $\kappa-$  casein or GP/day to rats totally suppressed morbidity from exptl. diarrhea induced by Escherichia coli.
- AN 1989:166167 HCAPLUS <<LOGINID::20100609>>
- DN 110:166167
- OREF 110:27357a,27360a
- TI  $\kappa-$  Casein and glycomacropeptide as infection protectants
- IN Dosako, Shunichi; Kusano, Hiroko; Deya, Eiki; Idota, Tadashi
- PA Snow Brand Milk Products Co., Ltd., Japan
- SO Eur. Pat. Appl., 7 pp.

CODEN: EPXXDW

DT Patent

LA English

FAN.CNT 1

T. TATA • A	TIAT	_					
	PA:	TENT NO.	KIND	DATE	AP1	PLICATION NO.	DATE
ΡI	EP	291265	A1	19881117	EP	1988-304195	19880509
	ΕP	291265	В1	19910828			
		R: BE, FR, GB					
	JΡ	63284133	A	19881121	JΡ	1987-118612	19870515
	JΡ	2631470	В2	19970716			
	US	5147853	A	19920915	US	1990-604333	19901026
	US	5344820	A	19940906	US	1992-879421	19920507
PRAI	JΡ	1987-118612	A	19870515			
	US	1988-191252	B1	19880506			
	US	1990-604333	A1	19901026			

ASSIGNMENT HISTORY FOR US PATENT AVAILABLE IN LSUS DISPLAY FORMAT

- OSC.G 14 THERE ARE 14 CAPLUS RECORDS THAT CITE THIS RECORD (16 CITINGS)
- L6 ANSWER 17 OF 17 HCAPLUS COPYRIGHT 2010 ACS on STN
- TI Specific and nonspecific inhibition of adhesion of oral actinomyces and streptococci to erythrocytes and polystyrene by caseinoglycopeptide derivatives
- AB Various caseinoglycopeptide derivs. prepared from mammalian milk were

evaluated as inhibitors of hemagglutinations mediated by Actinomyces viscosus Ny1, Streptococcus sanguis OMZ9, and, for comparative purposes, plant lectins from Arachis hypogaea and Bauhinia purpurea. It was found that recognition of the  $\beta$ -D-galactose-(1 $\rightarrow$ 3)-2-acetamido-2deoxy-D-galactose carbohydrate chain by Actinomyces viscosus Nyl organisms and Arachis hypogaea and B. purpurea agglutinins had similar structural requirements; in all cases, the desialylated bovine caseinoglycomacropeptide, on which several units of the above mentioned disaccharide are clustered, behaved as the most potent hemagglutination inhibitor. By contrast, none of the prepns. tested inhibited erythrocyte agglutination by S. sanguis OMZ9. Thus, the desialylated bovine caseinoglycomacropeptide acts as a potent and specific inhibitor of oral Actinomyces adhesion to cell membranes (a soft surface) and could be used as a probe for the study of recognition mechanisms mediated by Actinomyces galactose-binding lectins. Both native and desialylated variants of the same bovine glycomacropeptide also totally prevented the adhesion of Acinomyces viscousus Ny1, S. sanguis OMZ9, and S. mutants OMZ176 to polystyrene surfaces. Neither mono- nor disaccharides related to caseinoglycopeptide carbohydrates prevented adhesion; highly pos. or neg. charged polypeptides and polysaccharides were either not or only moderately active. Besides these glycomacropeptides, an inhibitory activity was also exhibited by other mucin-type glycoproteins carrying short O-linked carbohydrate chains (including bovine submaxillary mucin), polyethylene glycol, and bovine serum albumin. Consequently, caseinoglycopeptide prevention of oral bacterial adhesion to polystyrene tubes (a hard surface) takes place with no species specificity and can be compared to nonspecific inhibition exhibited by various polymers with very different structural characteristics.

AN 1989:72413 HCAPLUS <<LOGINID::20100609>>

DN 110:72413

OREF 110:11891a,11894a

- TI Specific and nonspecific inhibition of adhesion of oral actinomyces and streptococci to erythrocytes and polystyrene by caseinoglycopeptide derivatives
- AU Neeser, Jean Richard; Chambaz, Arlette; Del Vedovo, Simone; Prigent, Marie Jose; Guggenheim, Bernhard
- CS Nestle Res. Cent., Nestec-Ltd., Vers-chez-les-Blanc, CH-1000, Switz.
- SO Infection and Immunity (1988), 56(12), 3201-8 CODEN: INFIBR; ISSN: 0019-9567
- DT Journal
- LA English
- OSC.G 34 THERE ARE 34 CAPLUS RECORDS THAT CITE THIS RECORD (34 CITINGS)